

WHAT IS CLAIMED IS:

1. An enteral nutrition product for administration to a stomach or intestines of a patient via a feeding tube, from a container which is connected to a portion of the feeding tube outside the patient, upon application of pressure of the container, the feeding tube been placed through a through-hole of a stoma formed through an abdominal wall and a stomach wall of the patient,

wherein the enteral nutrition product is formed as a semi-solid having approximately the same hardness as a pudding or a Japanese pot-steamed hotchpotch called CHAWAN-MUSHI, by adding agar or a whole egg as a semi-solidifying agent to a nutrient solution, the semi-solid being common to a solid in that the semi-solid has a shape retentivity allowing a shape of the semi-solid to be retained without a spontaneous change in shape, and in that the semi-solid is capable of containing a nutrition component at a higher concentration than those of a liquid and a fluid, the semi-solid being common to the liquid and the fluid in that the semi-solid is easier to be changed in shape due to an externally forced load than the solid, and

wherein the shape retentivity is maintained before, during, and after administration of the enteral nutrition product into the patient, and is maintained while the enteral nutrition product is stayed within the stomach or the intestines of the patient, such that the enteral nutrition product is not liquefied due to a body temperature of the patient.

2. The enteral nutrition product according to claim 1, wherein the feeding tube has an internal diameter larger than approximately 4mm.

5 3. A method for preparing the enteral nutrition product defined in claim 1, comprising:

 filling a holder which is the same as the container or which is separate from the container, with a mixture of the liquid nutrition product and the semi-solidifying agent in a
10 liquid state thereof; and

 heat-treating the mixture within the holder together with the holder under a condition where the holder is filled with the mixture, such that the mixture is cooled where the semi-solidifying agent is made of the agar, and such that the
15 mixture is heated where the semi-solidifying agent is made of the whole egg, thereby to prepare the enteral nutrition product.

 4. An enteral nutrition product with a container, which is disposed such that a container is filled with an enteral
20 nutrition product for administration to a stomach or intestines of a patient via a feeding tube, from the container which is connected to a portion of the feeding tube outside the patient, upon application of pressure of the container, the feeding tube been placed through a through-hole of a stoma formed through
25 an abdominal wall and a stomach wall of the patient,

 wherein the enteral nutrition product is formed as a semi-solid having approximately the same hardness as a pudding

or a Japanese pot-steamed hotchpotch called CHAWAN-MUSHI, by adding agar or a whole egg as a semi-solidifying agent to a nutrient solution, the semi-solid being common to a solid in that the semi-solid has a shape retentivity allowing a shape
5 of the semi-solid to be retained without a spontaneous change in shape, and in that the semi-solid is capable of containing a nutrition component at a higher concentration than those of a liquid and a fluid, the semi-solid being common to the liquid and the fluid in that the semi-solid is easier to be changed
10 in shape due to an externally forced load than the solid,

wherein the shape retentivity is maintained before, during, and after administration of the enteral nutrition product into the patient, and is maintained while the enteral nutrition product is stayed within the stomach or the intestines
15 of the patient, such that the enteral nutrition product is not liquefied due to a body temperature of the patient, and

wherein the enteral nutrition product is prepared by:
filling a holder which is the same as the container or which is separate from the container, with a mixture of the
20 nutrient solution and the semi-solidifying agent in a liquid state thereof; and

heat-treating the mixture within the holder together with the holder under a condition where the holder is filled with the mixture, such that the mixture is cooled where the
25 semi-solidifying agent is made of the agar, and such that the mixture is heated where the semi-solidifying agent is made of the whole egg.